SECKFORD AGENCIES

RUST EN VREDE
STELLENBOSCH

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ESTATE VINEYARDS SYRAH, RUST EN VREDE

Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	1.7
pH	**Acidity**
3.46	5.8

Since 1977 Rust en Vrede has specialised in the exclusive production of red wine from estate vines, with the focus on Shiraz, Cabernet Sauvignon and Merlot.

TASTING NOTE

Rich on the nose, with aromas of wild strawberry, mulberry, and blueberry, with delicate floral notes of violet. Complex with well defined layers, yet refined and elegant on the palate. Fine, spicy tannins are supported by well-integrated oak spice and a fresh acidity. A layered combination of red and black fruit on the palate that follows from the nose, and a lovely fresh red currant note on the finish.

VINTAGE CONDITIONS

The season was exceptionally dry, with winter and spring rainfall 100mm below the previous year. Early winter lacked cold units, but a late cold snap balanced this. Warmer spring temperatures led to even budding, though irrigation was necessary during flowering. December brought an unprecedented 80mm of rain, boosting the vines but increasing disease pressure, which was managed through careful spraying and canopy work. Hot January weather pushed ripening along, while cooler nights and light rain in late summer helped maintain acidity. Loadshedding made cellar operations tricky, but the new solar plant eased the strain. March's harvest was particularly demanding, with heavy rain and humidity delaying picking. Despite it all, the vineyards delivered beautifully – producing lighter, more elegant wines reminiscent of 2016.

VINIFICATION DETAILS

Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 16% new and 84% seasoned oak.

AWARDS

Platter: 94 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Coenie Snyman	None	Cork	Stellenbosch	Yes